



THE BLACK CAKE COMPANY

"A Tradition of Excellence"





ABOUT THE BLACK CAKE COMPANY

The Black Cake Company provides high-quality gourmet cakes and superior service by baking and selling Caribbean Rum and Black cakes directly to Customers through our website, to Companies and to the wholesale Specialty Food & Restaurant Industries.



ANGELA PRICE

Owner The Black Cake Company



2408

Like



716

Followers



71,839 (75% New and 25% Returning)

Website Pageview

KEY MARKETS



USA



CANADA



UK



WEST INDIES



CHINA



INDIA



About Our Master Baker & TBCC Family



Angela Price, President of TBCC, founded the company in 1987. Angela, a Barbados native, learned her passion was baking growing up as a child. Watching her mother and grandmother makes the perfect desserts and never having to measure, made Angela an eager child to learn. She started to measure ingredients and like her mother and grandmother, eventually mastered the process that has allowed her to sell cakes for years. In 1972, Angela relocated to the U.S. from Barbados and knew she needed to find a marketplace. After asking God the purpose for her life, Angela created a mail-order company with Caribbean Black Cake. Angela has 35 years of experience in baking and selling cake products. She was able to gain knowledge of the Gourmet Food industry through participating in the New York Gourmet show, attending Fancy Food Trade shows, and traveling throughout the U.S. with the Black Expo. Angela received her Bachelor of Science degree in Health Service Administration from Lehman College of the City University of New York. Angela was able to gain entrepreneurial experience working at a successful consulting firm her late husband started, which helped her to gain creative, management, and administrative entrepreneurial skills.



Kamari Alexander, Vice President, the second of Angela's two children. Kamari grew up in the Bronx, New York, and moved to New Jersey in high school. She received her B.A., magna cum laude from Spelman College in 1997 and her J.D. from Columbia Law School in 2000. Kamari practiced law for eight (8) years. Directly after law school, she worked as a project finance associate in a major New York law firm before exploring her entrepreneurial inclination by starting her own law practice, specializing in real estate and trusts & estates until 2008. That year she stopped practicing the letter of the law to turn to her passion – people – and started legal recruiting full time primarily focusing on partner and group placements. Kamari has always had a penchant for words and detail while being most fulfilled helping people identify their “right next step.” Talking to people and guiding them to their ideas is really what brings Kamari joy. Having the opportunity to join the family business full-time to build and grow the tradition of The Black Cake Company and guide the company to its' right next step is her calling. Kamari is married, has three sons ages 14, 13, and 9, and is committed to continuing to manifest the stellar entrepreneurial legacy her mother and father have begun.



OUR CAKES



BLACK CAKE

Traditionally prepared from fiber-rich fruit, tropical spices, and premium Caribbean rums, our Caribbean Rum Cakes are a delicious addition to any meal. Our cakes need no refrigeration and can be stored, securely wrapped, at room temperature for up to one year.



RUM CAKE

Angie's Rum Cake is the lighter version of our traditional Black Cake. These cakes have a shelf life of up to two months, without refrigeration. If refrigerated, they can last up to 6 months. Made from our basic pound cake recipe, you might enjoy one or all of our 4 flavors: Original, Banana, Coconut and Chocolate.



COCONUT BREAD

The Black Cake Company's Coconut Bread is wilted with coconut and a perfect blend of spices. Our Coconut Bread is a great addition with coffee in the morning or even, tea in the afternoon. The packing for TBCC's coconut bread varies.



DUNDEE CAKE

The Dundee Cake, also known in the Caribbean as a "light fruit cake." This cake is not at all like fruitcake but has the texture of a pound cake with a small portion of our signature fruit, found in our black cake. Dundee Cake can be served with your afternoon tea or even as a breakfast treat instead of a muffin.



GERMAN CHOCOLATE CAKE

The Black Cake Company German Chocolate Cake is the newest specialty cake. Made with all butter, this rich and intense chocolate cake comes frosted with coconut and loads of pecans. If you are a chocolate lover, we are sure you would love to share this with family and friends on any occasion.



FAVORS WITH FLAVORS

Give your guest a favor with flavor!

Do you want to give a unique and meaningful gift to your team members?

Is your company hosting an event and do you want to include something 'sweet' to instantly make them smile? :)

Planning an amazing Caribbean wedding and want to gift your guests a taste of your Caribbean tradition?

The Black Cake Company can customize your packaging so that your brand really stands out!

Mini Black Cakes for tradition and Mini Rum Cakes to keep the celebration going!

Connect with us and let us start planning your event today!



ESSENCE



Media Contact: Kamari Alexander, Esq.
Kamari@blackcake.com
Contact Number (917) 817-8833
Website www.blackcake.com

FOR IMMEDIATE RELEASE

AUTHENTIC CAKES, GENERATIONAL RECIPES AND A DREAM
The Black Cake Company a New York Based Company with Bajan Roots

Brooklyn, NY (Jan 15, 2022.) – For 30 years, owner Angela Price has been shipping her Caribbean cakes around the world. After a few name changes, Angela settled on The Black Cake Company. Since then, she's captured the attention of the Food Network, Rokers on the Road, Essence Magazine and the hearts of cake lovers as far as Japan. Now, with a vision to expand The Black Cake Company, Angela and her team, consisting primarily of family members, are on a mission to spread the taste of their delectable, authentic Caribbean cakes and transition into mass distribution.

The Caribbean Black Cake is one that both locals and their international guests can't get enough of. This rich black cake consists of rum and wine infused fruits that have fermented for several months and burnt sugar-cane. The process is extensive, but Angie and her team have mastered the tradition of this celebratory cake. Another heavily sought-after tasty treat is the Caribbean Rum Cake. This cake is consumed year-round and is packed with Caribbean rum that leaves those who eat it in awe over the rich taste and fluffy texture.

"Baking has always been my passion from as long as I can remember. I distinctly remember my mother and grandmother baking these wonderful Caribbean cakes back home in Barbados and I was always eager to learn. Back then measurements were not needed. It appeared that God whispered to my mother and grandmother all the right ingredients and their associated measurements. For me, I started measuring and eventually mastered the process that has allowed me to sell our cakes for so long," says Founder and Master Baker, Angela Price.

Ms. Price migrated from Barbados to Brooklyn, New York in 1972 to grow her business and to thrive in the American Dream. The ability to do what she loves keeps Ms. Price going every single day and after selling her cakes for over 30 years, it is time to move into mass distribution. Highlighting The Black Cake Company in your publication or media outlet provides an amazing opportunity to tell a great story that connects the Caribbean to the USA. Ms. Price and her family are a great example of immigration gone right.

To learn more about The Black Cake Company, please visit www.blackcake.com and to receive a sample of the Caribbean Black Cake, Rum Cake or any other authentic cakes please contact Jodi Lewis at (404) 457-3589 or via email at jodi@jdlewisgroup.com. We're looking forward to working with your network to tell the story of The Black Cake Company. It's a story about dreams, hope, hard-work, dedication and success that connects two cultures through the love of food and family tradition.

About The Black Cake Company

Our founder, Angela, believed if others could taste this cake they would fall in love. Growing up in Barbados, West Indies, Angela enjoyed spending time with her mother while she baked and often helped her deliver baked goods to surrounding supermarkets and stores. This is where Angela's true love for baking began. Relocating to the United States in 1972, she identified a need in the marketplace. After asking God for the purpose of her life, she decided to create a mail order company selling Caribbean fruitcake, aka Black Cake, and thus, in 1987, the Black Cake Company was born. Angela's passion for sharing her culture with all people has led the company to producing superior quality cake products which are shipped worldwide and throughout the year.

###